



SILER

FAMILY RECIPE  
COOKBOOK

# My Family Recipe Cookbook

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Cherished Family Recipes are collected here to begin a beautiful tradition. Favorite recipes for special treats, holiday dinners, everyday economy, even original "secret" recipes can be enjoyed and shared for generations to come! With fondness these pages are completed and passed to others as a personal gift or a treasured family heirloom.

# Weights & Measures

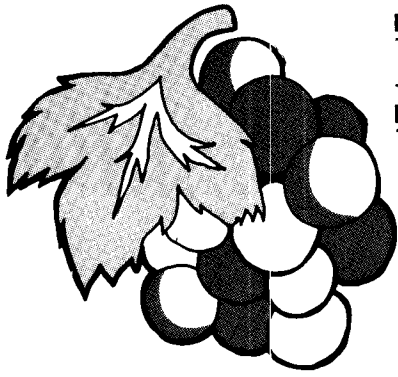
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Dash	.....	= less than 1/8 teaspoon = a few drops (or minums)
Pinch	.....	= slightly less than 1/4 teaspoon
1 teaspoon	.....	= 1/6 ounce = 1/3 tablespoon
1 tablespoon	.....	= 3 teaspoons = 1/2 ounce
2 tablespoons	.....	= 1 ounce = 1/8 cup
1/2 cup	.....	= 8 tablespoons = 4 ounces = approx. 1/10 liter*
1 cup	.....	= 8 ounces = 1/2 pint = 1/4 quart = approx. 1/4 liter*
1 pint	.....	= 2 cups = 16 ounces = 1/2 quart = approx. 1/2 liter*
1 quart	.....	= 4 cups = 32 ounces = 2 pints = approx. 1 liter*
1 gallon	.....	= 4 quarts = 128 ounces = 8 pints = approx. 3 3/4 liters*
1 stick butter or margarine	.....	= 1/2 cup
1 pound cabbage	.....	= 4 cups, shredded
1/4 pound cheese	.....	= 1 cup, shredded
1 pound unsifted flour	.....	= 3 1/2 cups
1/2 pound macaroni	.....	= 2 cups, uncooked = 4 cups, cooked
1/2 pound noodles	.....	= 2 cups, uncooked = 4 cups, cooked
1 small-medium onion	.....	= 1/2 cup, chopped
1/2 pound rice	.....	= 1 cup, uncooked = 3 cups cooked
1 pound shortening	.....	= 2 cups
1 pound brown sugar	.....	= 2 1/4 cups firmly packed
1 pound confectioners' sugar	.....	= 3 1/2 cups, sifted
1 pound granulated sugar	.....	= 2 cups
1 pound carrots, and other root vegetables	....	= 3 cups chopped/sliced

\*NOTE: A liter is just slightly more than a quart. The approximations given are accurate enough for most recipes; however, for recipes involving greater quantities in which the differences may be significant, convert liters to quarts by multiplying the number of liters by 1.057; quarts to liters by multiplying the number of quarts by 0.95. Or, if you prefer, simply add 2 tablespoons to each quart, or remove two tablespoons from each liter.

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RECIPE FOR:

Hamburger Steganeff

FROM THE KITCHEN OF:

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1.

- 1 lb. ground beef
- 2 Tbsp. flour
- 1 Tbsp. minced onion
- 1 beef bouillon cube
- 1/2 tsp. garlic salt
- 1/2 tsp. paprika
- 1 4 oz. can mushrooms
- 1 envelope sour cream sauce mix } or dairy
- 1 1/2 cup evaporated milk } sour cream
- 2 Tbsp. cooking sherry

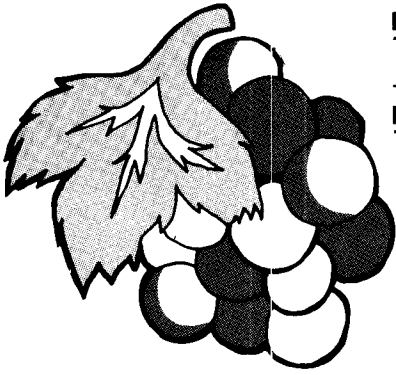
Brown meat in 2 Tbsp. butter, stir in flour and next 4 ingredients. Add 1 cup water and mushrooms with liquid.

Cover; simmer for 10 minutes.

Combine sauce mix with evaporated milk and stir into meat mixture. Add sherry and heat through.

Serve over hot buttered noodles.

4 to 6 servings



RECIPE FOR:

Barbequed Hamburgers

FROM THE KITCHEN OF:

PAGE

2.

Put into saucepan:

1 small bottle (ketchup)

1 Tbsp. prepared mustard

1 Tbsp. vinegar

4 Tbsp. (or less) sugar

1/2 tsp. chili powder

1/2 cup water

1 tsp. salt

1/4 tsp. pepper

1/4 tsp. paprika

Mix and place over low heat.

Cover and simmer 15 minutes.

Combine in large deep skillet:

2 Tbsp. shortening

1 large onion, chopped.

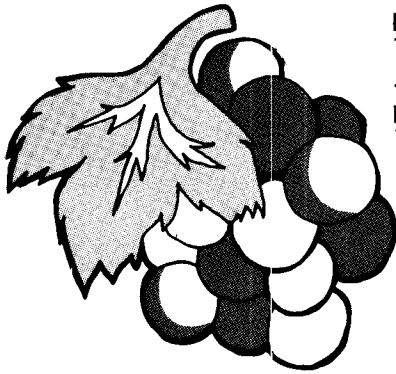
Cook until onions are translucent.

Add 2 lbs. ground beef and season with salt + pepper. Brown slowly.

Pour off fat.

Combine sauce and meat, and simmer 15 minutes.

Serve on warm hamburger buns.



RECIPE FOR:

Jackpot Casserole

FROM THE KITCHEN OF:

Mom

PAGE

3.

1 lb ground beef, browned & seasoned  
Onions to taste, chopped & browned with  
meat.

Drain excess fat and combine in baking  
dish with:

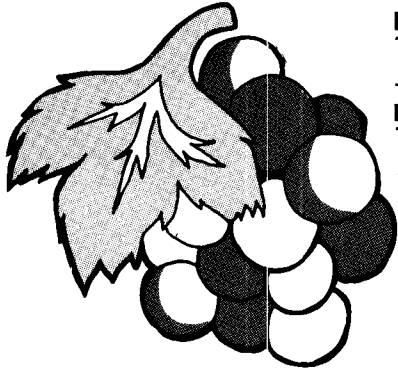
Cooked macaroni or noodles

1 can tomato soup

1 can cream style corn

1/2 lb. cheddar or melveta cheese, cubed,  
sliced, ripe olives

Bake in 350° oven until heated  
through and slightly brown on top.



RECIPE FOR:

My Favorite Beef Roast

FROM THE KITCHEN OF:

Mom

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4.

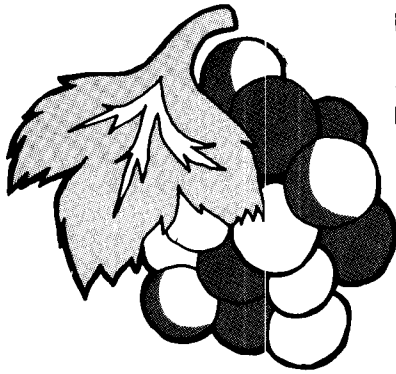
2 or 3 lbs. rump roast  
(I prefer the watermelon cut)

Put large pieces of foil into baking pan and shake into it a mixture of beef made seasoning, salt, pepper and onion powder. (You can use an envelope of Lipton onion or onion-mushroom soup mix instead, if you like)

Roll the roast in the seasoning, seal the foil loosely around it, and bake at 350° a couple of hours or until it's cooked as you like it. (I prefer mine well-done)

Slice thinly across the grain of the meat and serve with gravy made with drippings in the foil.





RECIPE FOR:

Mushroom Pot Roast

FROM THE KITCHEN OF:

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3 to 4 lbs. beef pot roast (or thick round steak)

2 onions, sliced

$\frac{1}{4}$  cup ketchup

$\frac{1}{3}$  cup cooking sherry

1 clove garlic, minced

$\frac{1}{4}$  tsp. each mustard, marjoram, rosemary  
and thyme

1 bay leaf

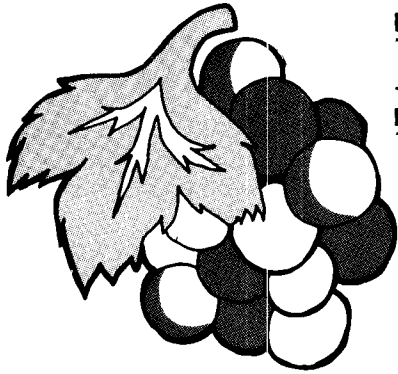
1 6 oz. can boiled, sliced mushrooms

Trim off excess fat. Dredge meat in flour. Brown slowly on all sides in a little hot oil. Season generously with salt and pepper. Cover with onion slices. Mix meat & ingredients with  $\frac{1}{2}$  cup water.

Add to meat; cover and cook slowly 2  $\frac{1}{2}$  hours or until tender. Add mushrooms (and liquid) and heat. Remove meat to a warm platter. Skim fat from stock.

Blend 1 Tbsp. flour and  $\frac{1}{4}$  cup cold water; stir gradually into stock. Cook and stir until sauce thickens; salt to taste. Serve over meat.

6 to 8 servings



RECIPE FOR:

Oven Fried Chicken

FROM THE KITCHEN OF:

PAGE

6.

1/2 cup butter or margarine

1 4oz. pkg. potato chips

1/4 tsp. garlic salt

dash pepper

1 2 1/2 or 3 lb. frozen chicken, cut up  
or boneless chicken pieces

Melt butter in small skillet.

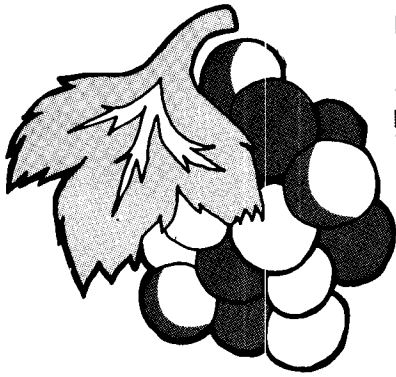
Crumb potato chips with rolling pin before  
opening package. Mix chip crumbs with  
garlic salt and pepper on sheet of waxpaper.

Dip chicken pieces in melted butter,  
then roll them in the crumb mixture.

Place pieces on jelly roll pan, skin  
side up, so they do not touch.

Pour rest of butter & crumbs over  
chicken.

Bake one hour at 375° - do not turn.



RECIPE FOR:

*Sticky Chicken*

FROM THE KITCHEN OF:

*Aunt Vera*

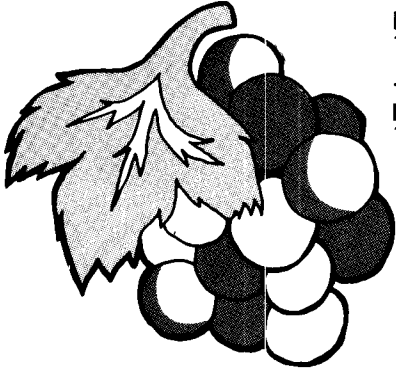
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7.

8 oz. apricot or pineapple jam  
1 envelope Lipton onion soup mix  
1/2 oz. ketchup

Mix together and let set for several hours or overnight. Pour over dry seasoned chicken pieces in baking pan.

Bake in 350° oven until chicken is tender.



**RECIPE FOR:**

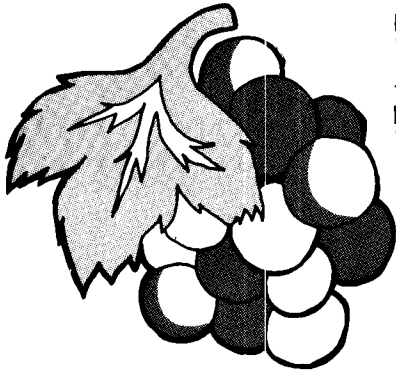
*My Favorite Baked Chicken*

**FROM THE KITCHEN OF:**

PAGE

8.

Arrange boneless, skinless chicken breast pieces in baking pan. Season with a little salt & pepper. Mix 1 envelope of Lipton's cream of chicken cup-a-soup mix with  $\frac{1}{2}$  cup hot water, and pour over chicken. Top with Pepperidge farm (or other) seasoned bread crumbs. Drizzle with melted butter and bake at  $350^{\circ}$  until chicken is tender and golden brown.



RECIPE FOR:

Braised Pork

FROM THE KITCHEN OF:

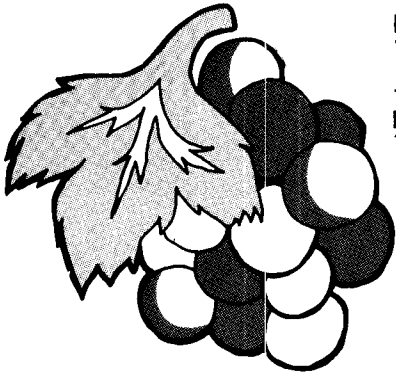
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9.

1 can tomato soup  
1/2 bottle ketchup  
1 onion, chopped  
2 dashes Worcestershire sauce  
1 Tbsp. butter  
1/2 tsp. garlic powder  
1/4 cup vinegar  
1 tsp. mustard  
1 tsp. sugar  
salt & pepper to taste

Combine all ingredients in saucepan and bring to a boil - simmer until onion is cooked and flavors blended.

Brown pork on both sides (in the oven in baking pan), then pour sauce over it. Bake at 350° until pork is tender.



RECIPE FOR:

*Sparricola and Sparricola*

FROM THE KITCHEN OF:

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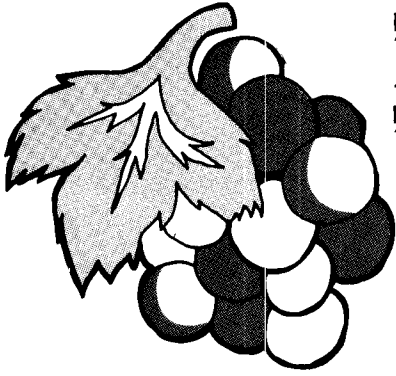
10.

4 to 5 lbs. lean pork sparricola  
1 32 oz. can sparricola, drained  
1 small onion, chopped  
2 1/2 Tbsp. brown sugar  
1/2 cup water

Sauté onion until translucent.  
Combine onion, sparricola, brown sugar,  
and water; mix well.

Spread mixture in bottom of roasting  
pan. Lay meat on top.

Bake at 350° for 1 1/4 hours.



RECIPE FOR:

*Tuna Steaks*

FROM THE KITCHEN OF:

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11.

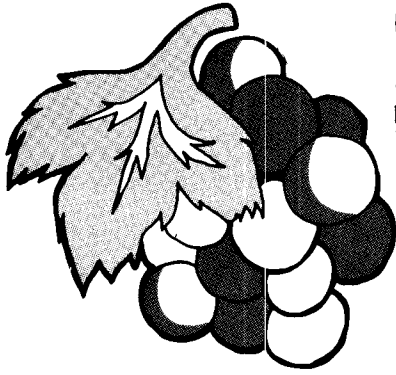
Soften 1 Tbsp. instant minced onion  
in 2 Tbsp. water.

In medium saucepan, blend one 10 1/2 oz.  
can cream of mushroom soup, the softened  
onion, and a dash of pepper.

Add one 6 1/2 oz. can tuna, drained,  
and one 4 oz. can sliced mushrooms, drained,  
and one 1/2 cup chopped canned pimientos.

Bring to boiling; stir in 1/2 cup  
dairy sour cream. Heat, but do not boil.  
Serve over hot cooked noodles.

4 servings



RECIPE FOR:

Halibut Olympia

FROM THE KITCHEN OF:

Steve

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12.

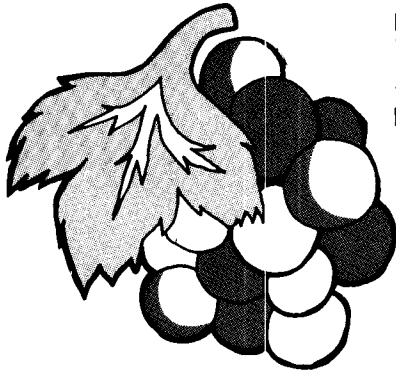
Put small amount of melted butter and minced onion in the bottom of a baking pan.

Place halibut on top, then spread mayonnaise with a touch of Dijon mustard in it on top of that.

Sprinkle seasoned bread crumbs on top.

Bake at 350°-400° until fish is firm - do not overcook.





RECIPE FOR:

*Baked Beans*

FROM THE KITCHEN OF:

*222000*

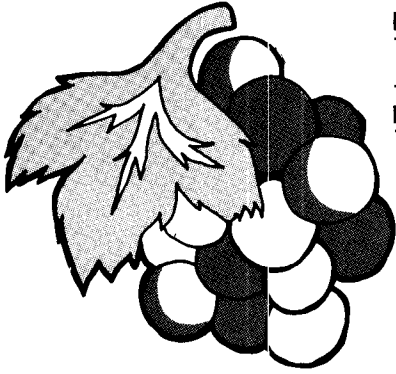
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*13.*

Soak 2 lbs. navy or the northern beans  
in water overnight - drain. Add fresh water  
to cover beans and bring to a boil. Skim  
off scum and part of liquid, then add  
1 qt. tomatoes or tomato juice and  
1 cup brown sugar  
1 cup ketchup  
1 Tbsp. mustard  
2 Tbsp. butter  
salt & pepper to taste

Put slices of onion and ham, bacon  
or side pork on top.

Bake in slow oven (300°) about six  
hours. Stir or press onion and meat pieces  
into mixture a few times during baking to  
keep them from getting too brown.



RECIPE FOR:

Bar-B-Que Beans

FROM THE KITCHEN OF:

Curillo

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14.

1 large can pork n' beans

1 req. can each:

green beans

kidney beans

butter beans

way beans

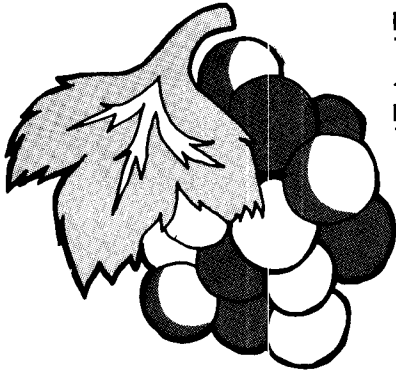
} drained.

Sauté 6-8 strips bacon, cut up, with medium chopped onion.

Add to beans.

Mix 16 oz. (or small bottle) ketchup, a little vinegar, and a heaping cup of brown sugar together and stir into beans.

Bake 2 hours at 350°.



RECIPE FOR:

Hash Brown Potato Casserole

FROM THE KITCHEN OF:

Malina Burtson

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15.

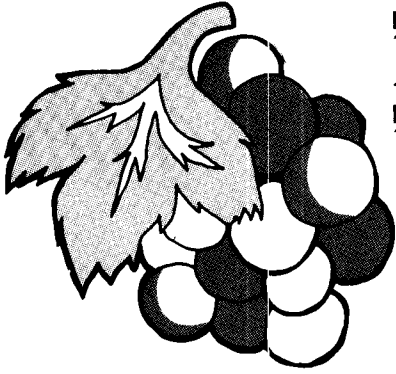
32 oz. pkg frozen hash browns  
2 3/4 cans cream of potato soup  
1 16 oz. carton sour cream  
Chopped onion and green pepper to taste.  
Salt, pepper, paprika

Mix ingredients thoroughly and put  
into greased 9" x 13" pan.

Sprinkle top with paprika.

Bake uncovered 1 1/2 hours at 350°.

Served 12.



RECIPE FOR:

*Onion Roasted Potatoes*

FROM THE KITCHEN OF:

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*16.*

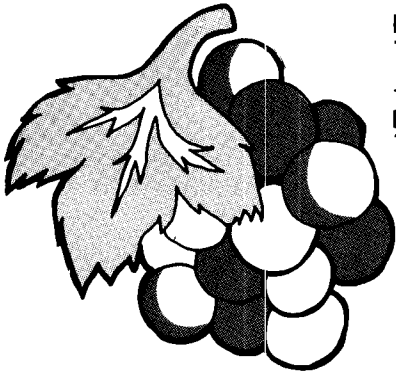
- 1 envelope Lipton onion soup mix*
- 2 lbs. potatoes cut into chunks*
- 1/3 cup olive or vegetable oil*

*Preheat oven to 450°. Put all ingredients into a large plastic bag. Close bag and shake it until potatoes are evenly coated.*

*Empty potatoes into shallow baking pan; discard bag.*

*Bake, stirring occasionally, 40 minutes or until potatoes are tender and golden brown. Garnish with chopped parsley, if desired.*

*About 8 servings*



RECIPE FOR:

*Cream of Potato Soup*

FROM THE KITCHEN OF:

*Cheryl*

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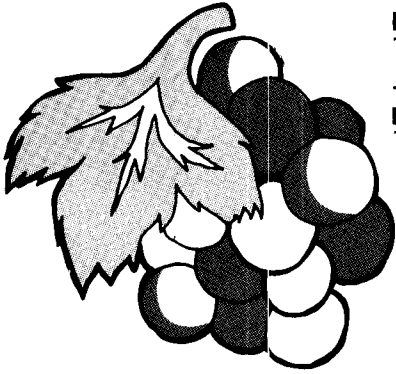
1 can chicken broth or  $1\frac{1}{2}$  cups  
 $\frac{1}{2}$  cup chopped onion  
1 cup sliced potatoes  
dill weed, optional

For white sauce:

2 Tbsp. margarine  
2 Tbsp. flour  
 $\frac{1}{2}$  tsp. salt  
white pepper  
1 cup milk

In saucepan, combine chicken broth, onion, potatoes and dill weed. Bring to boiling, reduce heat, cover, and simmer 10 minutes.

Make white sauce, then stir in potato mixture. Cook and stir until soup is heated through. Season to taste. may add bacon or ham, if desired.



RECIPE FOR:

*Sherbet Salad*

FROM THE KITCHEN OF:

*Betty*

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*18.*

*2 pkgs. jello*

*2 cups boiling water*

*1 pint sherbet*

*1 small can mandarin oranges*

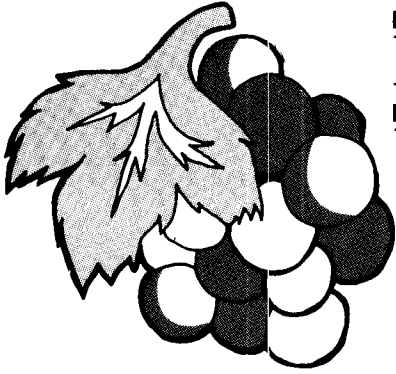
*1 large can crushed pineapple*

*1 small container Cool Whip*

*Mix all together and pour into mold.*

*Chill until set. Will make its own  
layers.*

*Choose your own flavors of jello and  
sherbet.*



RECIPE FOR:

Hawaiian Salad

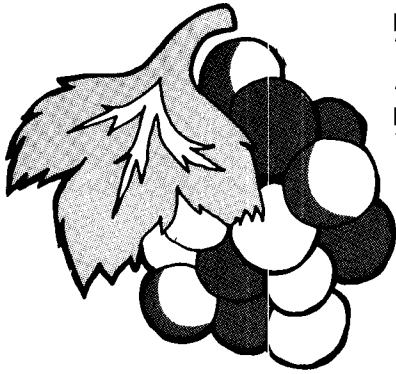
FROM THE KITCHEN OF:

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- 1 #2 1/2 can pineapple chunks
- 2 small cans mandarin oranges  
(drain both well)
- 1 cup rapid flake coconut
- 2 cups miniature marshmallows
- 1/2 pint sour cream

Mix all together and let stand in refrigerator until flavors blend and marshmallows softened.



RECIPE FOR:

Vegetable Dip

FROM THE KITCHEN OF:

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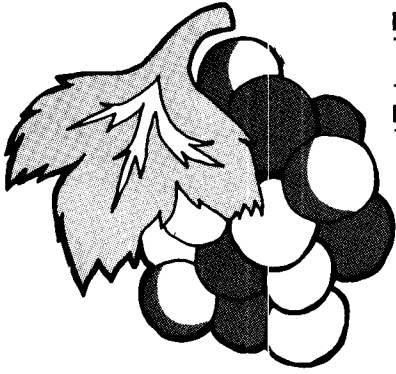
20.

- 1 cup sour cream
- 1 cup mayonnaise
- 1/3 cup dill weed
- 1/3 cup bean monde seasoning
- 1/3 cup chopped onion
- 1/3 cup chopped parsley

Mix all together and refrigerate.  
Makes 2 cups.

Also good as salad dressing or baked  
potato topping.





RECIPE FOR:

*White Bread*

FROM THE KITCHEN OF:

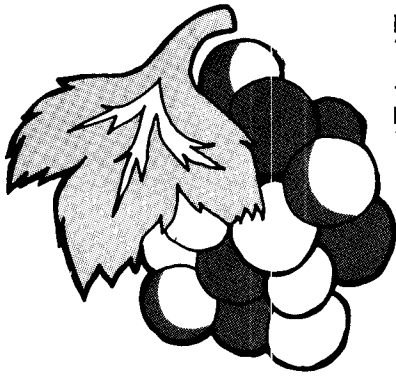
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*21*

*6 cups milk, scalded*  
*6 tsp. salt*  
*3 Tbsp. shortening*  
*6 Tbsp. sugar*  
*2 pkgs. dry yeast*  
*1/2 cup warm water*  
*18 to 20 cups flour*

*Put hot milk, salt, shortening, and sugar in large (11 qt.) bowl - cool to lukewarm. Put yeast into the 1/2 cup warm water to dissolve, then add to mixture in the bowl. Gradually beat in flour. When dough gets too stiff to stir, pour it onto floured board & knead rest of flour into it until it's smooth and elastic. Clean and grease bowl, and put dough back into it. Grease top. Cover with cloth and let rise until doubled in size. Punch down and let rise again. Shape into loaves or rolls and place into greased pans - grease tops of loaves, also. Let rise again.*

*Bake at 400° until golden brown - about 1 hour. Makes six loaves.*



RECIPE FOR:

Wokey Bread

FROM THE KITCHEN OF:

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22.

3 cans refrigerated biscuits

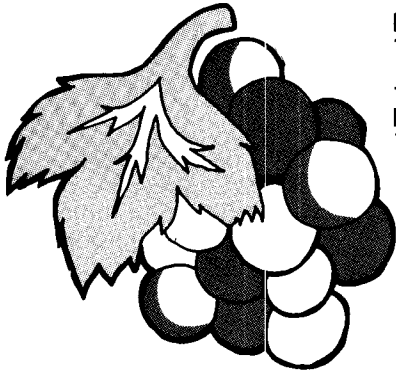
Put each biscuit into fourth and roll  
in mixture of  $\frac{3}{4}$  cup white sugar and  
 $1\frac{1}{2}$  tsp. cinnamon

Place in bread cake pan, sprinkling a  
few chopped nuts (pecans or walnuts)  
between layers. Sprinkle any remaining  
sugar-cinnamon mixture over biscuits.

Bring to a boil  $\frac{3}{4}$  cup butter, 1 cup  
brown sugar and 1 tsp. cinnamon.

Pour over biscuits and bake at  $350^{\circ}$   
for 30 minutes. Remove from oven and  
invert at once onto large plate.

Serve warm.



RECIPE FOR:

*Best Banana Bread*

FROM THE KITCHEN OF:

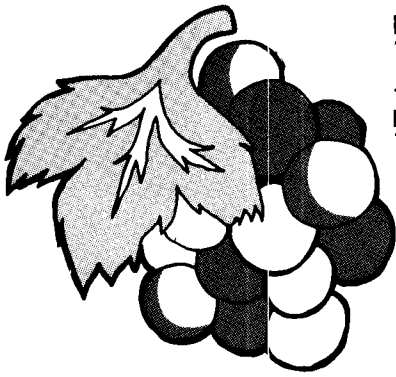
*Dorothy Laskit*

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*23.*

*1/4 cup shortening  
1/2 cup sugar  
1 well-beaten egg  
2 Tbsp. water  
1 1/2 cups mashed bananas  
1 1/2 cups flour  
2 Tbsp. baking powder  
1/2 tsp. salt  
1/2 tsp. baking soda  
1 tsp. vanilla  
1/2 cup chopped nuts*

*Mix all ingredients together and  
bake in greased loaf pan 50 minutes  
at 350°*



RECIPE FOR:

*Fresh Apple Cake*

FROM THE KITCHEN OF:

*Theresa Lee*

PAGE

*24.*

*2 cups peeled, sliced apples*

*1 egg*

*1/4 cup cooking oil*

*1 cup sugar*

*1 cup flour*

*1 tsp. baking soda*

*1 tsp. baking powder*

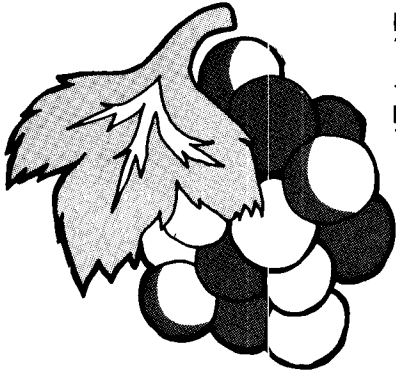
*1 tsp. cinnamon*

*1 cup chopped nuts*

*Mix apples, egg, oil, and sugar in a bowl. Stir together the flour, soda, baking powder, cinnamon, and nuts, and add to first mixture. Pour into greased and floured 9" x 9" pan.*

*Bake 40-45 minutes at 350°*

*No icing needed (but ice cream is nice!)*



RECIPE FOR:

Apple Oatmeal Bars

FROM THE KITCHEN OF:

22/02

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25.

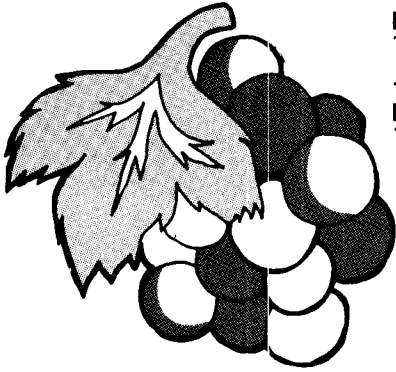
1 cup flour  
1/2 tsp. salt  
1/2 tsp. baking soda  
1/2 cup brown sugar  
1 cup oatmeal  
1/2 cup shortening

Mix until crumbly and press half  
in bottom of 7" x 11" pan.

Layer with:

3 peeled, sliced apples  
1/2 cup white sugar  
2 Tbsp. butter

Top with rest of oatmeal mixture  
and bake at 350° for about 40 minutes.



RECIPE FOR:

*Walnut Squares*

FROM THE KITCHEN OF:

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26.

1 cup flour

$\frac{1}{4}$  tsp. salt

$\frac{1}{4}$  tsp. baking soda

2 cups brown sugar

2 cups walnuts, chopped

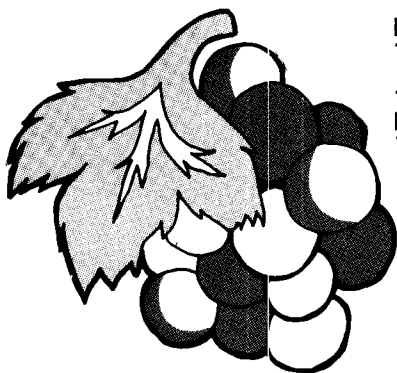
2 eggs

1 tsp. vanilla

Mix flour with salt and soda - add sugar and nuts. Beat eggs, add vanilla, and stir into dry ingredients.

Bake 15-20 minutes at 350° in greased 8" x 8" cake pan. (Don't overbake - should be chewy like brownies)

Cut in squares and roll in powdered sugar.



RECIPE FOR: Yummy Melt-in-your-  
Mouth Bars

FROM THE KITCHEN OF: Dwight Bosteen

PAGE

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2 large pkgs Pillsbury refrigerated chocolate  
chip cookie dough

2 8oz pkgs cream cheese

1 egg

1 Tbsp vanilla

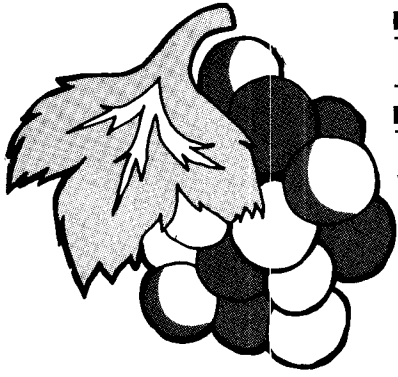
3/4 cup sugar

In a 9" x 13" pan spread one roll of  
cookie dough on bottom of pan.

In a separate bowl combine cream  
cheese, egg, vanilla, and sugar, and  
blend until smooth.

Spread cream cheese mixture over layer  
of dough in pan. Then spread second  
package of dough over top of the cream  
cheese mixture.

Bake at 375° for 35 to 45 minutes.  
Cool and cut in squares and serve.



RECIPE FOR: Crisco Method Pie Crust  
and French Apple Topping  
FROM THE KITCHEN OF: \_\_\_\_\_

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28.

For double crust, 9" or 10" pie

Put  $2\frac{1}{4}$  cups flour and 1 tsp. salt into bowl. Make a paste with  $\frac{1}{3}$  cups of this flour mixture and as generous  $\frac{1}{4}$  cup water. Cut  $\frac{3}{4}$  cup Crisco into dry flour mixture and mix thoroughly until dough can be shaped into a ball.

Divide into 2 parts - roll out both crusts to fit pie pan - about  $\frac{1}{8}$ " thick.

French Apple Topping

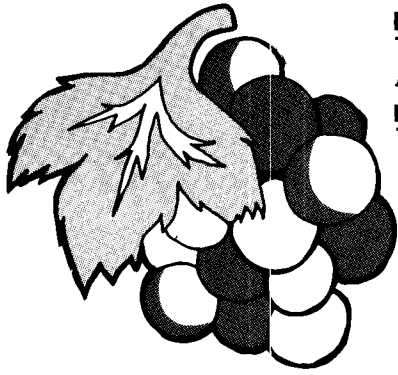
$\frac{1}{2}$  cup butter

$\frac{1}{2}$  cup brown sugar

1 cup flour

Mix until crumbly and spread on top of pie in place of top crust.





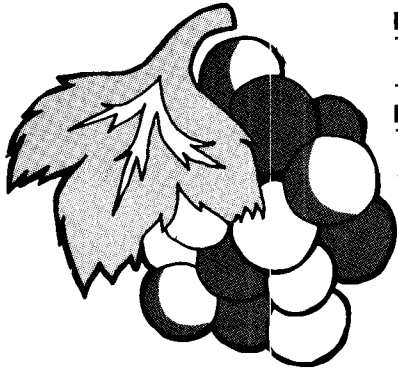
RECIPE FOR: Libby's Pumpkin Pie  
(slightly altered)  
FROM THE KITCHEN OF: \_\_\_\_\_

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29.

- 2 eggs, slightly beaten
- 1 1/2 cups pumpkin
- 3/4 cup sugar
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 3/4 tsp. pumpkin pie spice
- 1 2/3 cups evaporated milk
- 1/2 tsp. vanilla

Mix ingredients in order given.  
Pour into unbaked pie shell and bake  
at 425° for 15 minutes. Reduce heat to  
350° - 375° and bake about 45 minutes  
longer.



RECIPE FOR:

Cranberry-Cherry Pie

FROM THE KITCHEN OF:

Aunt Sharon

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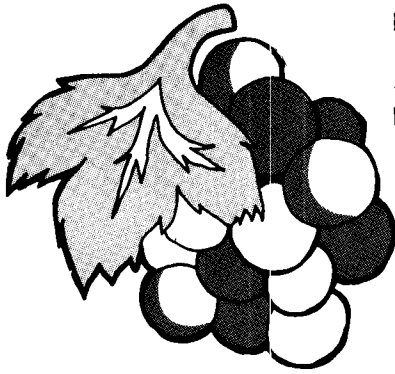
Make pie crust for double crust pie

In a bowl, combine:

- 1 19 oz. can cherry pie filling
- 1 14 oz. can whole cranberry sauce
- $\frac{1}{2}$  cup sugar
- 2 or 3 Tbsp. quick-cooking tapioca
- 1 Tbsp. lemon juice
- $\frac{1}{4}$  Tbsp. cinnamon

Let mixture stand for 15 minutes, then pour into pie shell - dot with 2 Tbsp. margarine - then top with second crust. Sprinkle a little sugar on top and bake at  $375^{\circ}$  45 minutes or until crust is golden brown.

Makes one 9 in. pie



RECIPE FOR: Double Hood  
Blueberry or Strawberry Pie  
FROM THE KITCHEN OF: Aunt Vera

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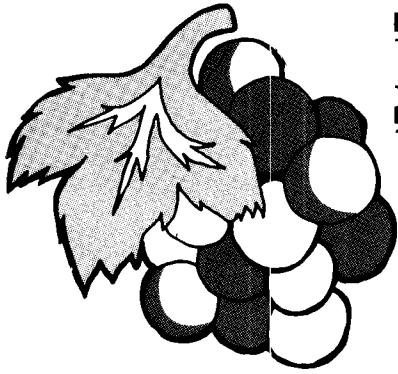
9 in. pie shell - baked

3/4 cup sugar  
1/8 tsp. salt  
3 Tbsp. cornstarch  
1/4 cup water  
4 cups berries  
1 Tbsp. butter  
1 Tbsp. lemon juice

Combine sugar, cornstarch, and salt in  
saucepan. Add water and 2 cups berries.  
Cook over medium heat, stirring constantly,  
until mixture comes to a boil and is  
thickened and clear (will be quite thick).

Remove from heat and stir in butter and  
lemon juice. Cool for a few minutes, then  
stir in remaining 2 cups berries.

Press into pie shell and chill.  
Serve with whipped cream or Cool Whip.



RECIPE FOR:

*Potato Candy*

FROM THE KITCHEN OF:

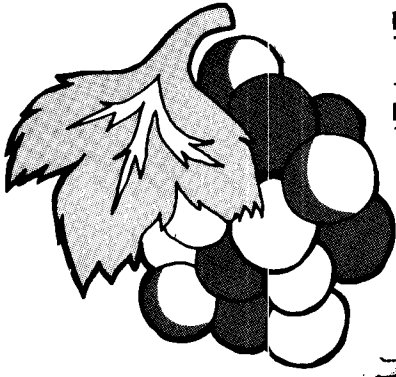
*Grandma Lou*

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*Peel and cook a small potato.  
Drain off water, then mash potato with a  
fork. Add 1 tsp. vanilla and 1 Tbsp.  
margarine and mix in about 1 lb. powdered  
sugar until dough is stiff enough to roll  
out. Chill, then roll out on powdered  
waxpaper.*

*Spread peanut butter on top and roll  
up. Chill until firm, then cut into  
slices to serve.*



RECIPE FOR: French Fudge (1 3/4 lbs.)  
+ Lee's #800 Fudge (Mary Kay)  
FROM THE KITCHEN OF: \_\_\_\_\_

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33.

### French Fudge

Melt 3 6 oz. pkgs. semi-sweet or milk chocolate chips. Remove from heat. Add 1 can sweetened condensed milk, 1 1/2 tsp. vanilla, 1/2 cup chopped nuts, and a dash of salt. Stir until smooth. Spread mixture evenly into waxpaper-lined 8" x 8" pan. Chill 2 hours, until firm. Remove from pan and cut into squares.

### Lee's Fudge.

1 12 oz. pkg. Chocolate Chips

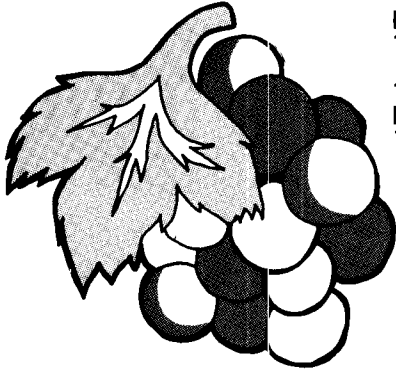
1 cube margarine

Melt together.

Beat 3 eggs; add 1 lb. powdered sugar and 1/2 cup chopped nuts.

Mix all together and spread in 8" x 8" greased pan.

Chill and cut into squares.



RECIPE FOR:

Peanut Butter Truffles

FROM THE KITCHEN OF:

Kathy Hillman

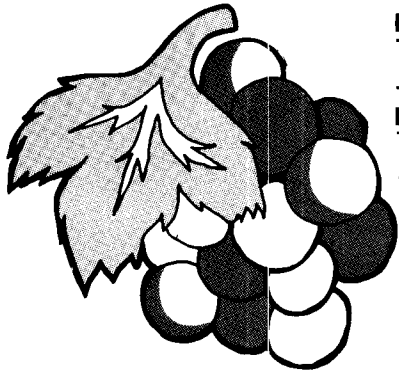
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- 1 12 oz. pkg. peanut butter chips
- 1 3 oz. pkg. cream cheese
- 1 can Eagle Brand sweet cond. milk
- Chopped peanuts to taste.

Melt chips, cream cheese and milk  
slowly. Add nuts and chill. Roll in  
balls - place on waxpaper-lined pan  
and chill.

Dip in melted chocolate.



RECIPE FOR:

*Best Ever Caramels*

FROM THE KITCHEN OF:

*Jenny (serves 1)*

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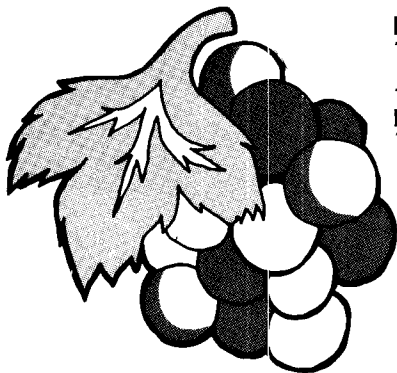
*2 cups sugar  
1 cup brown sugar  
1 cup light corn syrup  
1 cup heavy cream  
1 cup milk  
1 cup margarine  
1 1/2 tsp. vanilla*

*Combine all ingredients except vanilla  
in heavy saucepan.*

*Cook slowly to 248°, stirring occasionally.  
Remove from heat and add vanilla.*

*Pour into greased 9" x 13" pan. Cool.  
When firm, turn onto board and cut  
into pieces.*

*Wrap pieces in waxpaper.*



RECIPE FOR:

*Sweet Popcorn Balls*

FROM THE KITCHEN OF:

*Jerry*

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*1 1/2 cups sugar*

*1 cup light corn syrup*

*1/2 cup butter*

*8 qt. popped corn*

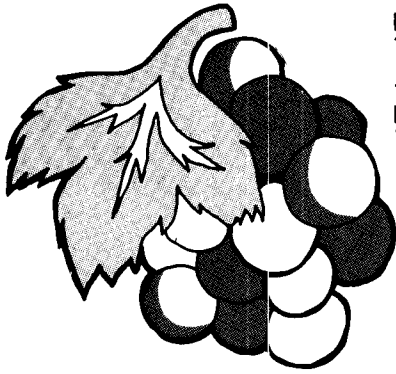
*Boil sugar, syrup and butter to 248°*

*Pour over popped corn; mix thoroughly.*

*Roll into balls.*

*Syrup may be colored for popcorn sculptures.*





RECIPE FOR:

*Apple or Caramel*

FROM THE KITCHEN OF:

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Soak 2 Tbsp. Knox gelatin in  $\frac{1}{2}$  cup  
applesauce for 10 minutes.

In the meantime mix  $\frac{3}{4}$  cup applesauce  
and 2 cups sugar in a saucepan and  
bring to a boil. Then add gelatin-apple-  
sauce mixture and cook for 15 minutes.

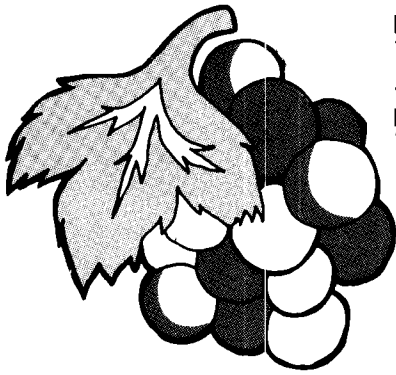
Remove from heat and add 1 cup  
chopped nuts and 2 tsp. vanilla.

Pour into greased 9" x 13" pan.

Chill in refrigerator until firm.

Cut into squares and roll in powdered  
sugar.

Apricot pulp may be used instead  
of applesauce, omitting vanilla.



RECIPE FOR:

*Frasgos*

FROM THE KITCHEN OF:

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$\frac{1}{2}$  cup margarine

$1\frac{1}{2}$  cups powdered sugar

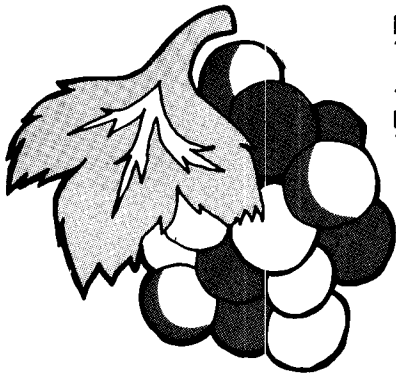
2 eggs

2 tsp. vanilla

3 caps. peppermint or other flavoring - rum?

1 12oz. pkg. chocolate chips, melted  
and cooled slightly.

Cream margarine and powdered sugar.  
Add eggs and flavoring. Continue beating  
until light and fluffy. Add melted  
chocolate and drop by spoonfuls onto  
waxpaper. Wrap and refrigerate - or  
chill and dip lightly in melted chocolate.



RECIPE FOR:

*Mona's Sugar Cookies*

FROM THE KITCHEN OF:

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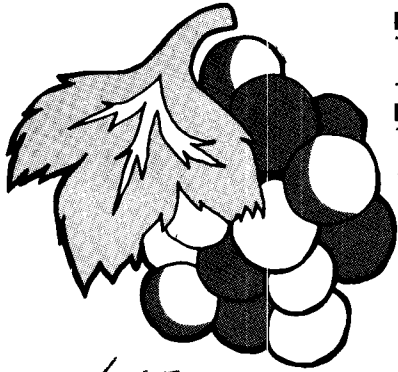
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8 cups flour  
4 1/2 tsp. baking powder  
1 1/2 tsp. salt  
1 1/3 cups Crisco oil  
2 1/2 cups sugar  
4 tsp. vanilla  
4 eggs - plus a little milk

Mix flour, baking powder and salt.  
Add oil and blend with fork. (mixture  
will appear dry). Beat sugar, vanilla,  
and egg-milk mixture together until  
very light & fluffy. Stir flour mixture  
into it and blend well. Roll in balls  
and flatten with sugar-coated glass.

Bake at 400° for 9 minutes or until  
golden.

Best for dunking when big & thick.



RECIPE FOR: Almond Cream Cheese  
Sugar Cookies

FROM THE KITCHEN OF:

Haley Provo

PAGE

40.

Soften:

1 cup butter or margarine

1 8oz. pkg. cream cheese

Mix in:

1 1/2 cups sugar

1 tsp. vanilla

1/2 tsp. almond extract

Add 1 egg, then

3 1/2 cups flour

1 tsp. baking powder

Mix thoroughly and chill dough  
overnight. Roll out 1/4" thick and cut into  
shapes. Bake at 375° about 8 minutes.

Frosting

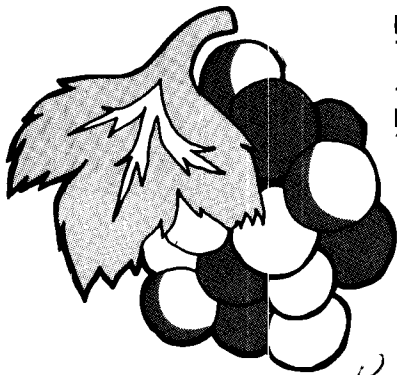
8 oz. pkg. cream cheese

1 lb. powdered sugar

2 tsp. vanilla

1/4 cup margarine, softened

Mix cream cheese, margarine and  
vanilla. Add powdered sugar and mix well.  
Spread on cookies.  
Rebakes later!



RECIPE FOR: Powdered Sugar Cookies  
& Sugar Cookies (for Christmas)

FROM THE KITCHEN OF: \_\_\_\_\_

\_\_\_\_\_

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41.

### Powdered Sugar Cookies

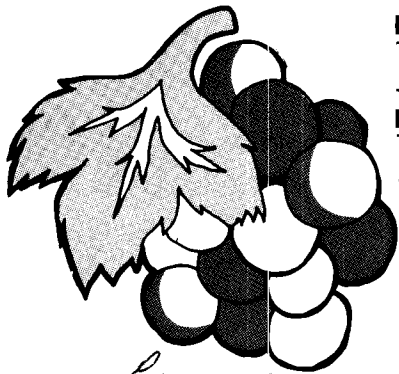
- 1 cup butter
- 1 cup powdered sugar
- 1 1/2 cups flour
- 1 egg

Mix all together and chill. Roll out quite thin and cut into shapes. Bake at 350°. Decorate before baking with colored sugar or afterwards with frosting.

### Sugar Cookies

- 1/2 cup butter
- 1 cup sugar
- 2 cups flour
- 2 tps. baking powder
- 1/4 tsp salt
- 2 eggs
- 1 Tbsp milk
- 1 tsp vanilla

Cream butter & sugar; add well-beaten eggs. Mix flour, baking powder and salt together and add to egg mixture. Add milk and vanilla. If dough is too soft to roll out, add a little more flour. Press out on floured board and roll thin. Cut into shapes, place on cookie sheets and decorate with colored sugar. Bake at 350° until golden at edges.



RECIPE FOR:

*Pumpkin Cookies*

FROM THE KITCHEN OF:

*Mom*

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*Cream:*

*1 cup margarine*

*1 cup sugar*

*Add:*

*1 egg, beaten*

*1 cup pumpkin*

*1/2 cup chopped nuts*

*1/2 cup chopped dates*

*1 tsp. vanilla*

*Sift together and add:*

*1 tsp. baking powder*

*1 tsp. baking soda*

*2 cups flour*

*1 tsp. cinnamon*

*Drop by teaspoonfuls onto greased cookie sheets and bake at 350° until golden brown. Frost while warm with orange colored icing.*

*Icing*

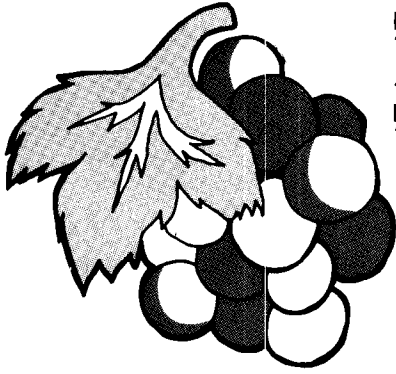
*Powdered sugar*

*Evaporated milk*

*Vanilla*

*Food coloring*

*dash salt*



RECIPE FOR:

Sandwich Cookies

FROM THE KITCHEN OF:

Kathy Hillman

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43.

Blend together:

2 cups flour

1 cup butter

Blend with  $\frac{1}{3}$  to  $\frac{1}{2}$  cup heavy cream.

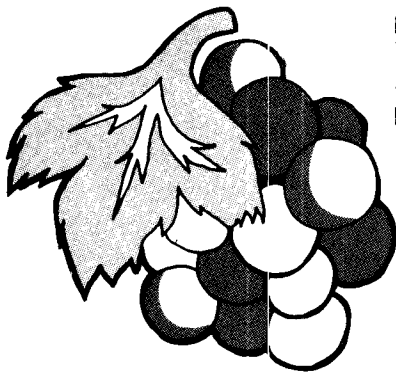
Roll out  $\frac{1}{4}$ " thick; cut into 2 inch rounds.

Prick with fork. Sprinkle the rounds with sugar and bake at  $375^{\circ}$  for 8 minutes.

Cool, then sandwich together with cream filling.

Filling

Cream together 1 egg yolk and  $\frac{1}{4}$  cup butter. Add 1 tsp. vanilla. Stir in 1 cup powdered sugar.



RECIPE FOR:

*Chocolate Chip Cookies*

FROM THE KITCHEN OF:

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44.

*Beat together until creamy:*

*2 cups shortening*

*2 cups brown sugar, packed.*

*1 cup white sugar*

*2 Tsp. vanilla*

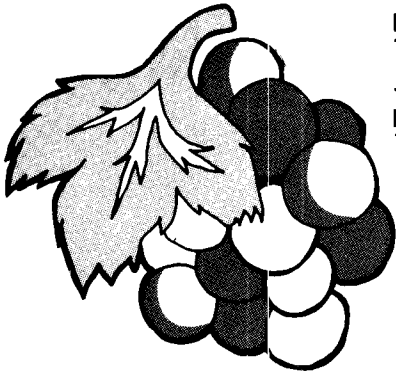
*1 Tsp. water*

*Add 4 eggs; beat well. Then add:*

*4 1/2 cups flour mixed with 2 Tsp. baking  
soda and 2 Tsp. salt. Mix together and  
stir in chopped nuts and a 12 oz. pkg.  
chocolate chips.*

*Bake at 375° about 10 minutes.*





RECIPE FOR:

*Oatmeal Cookies*

FROM THE KITCHEN OF:

PAGE

45.

*1 1/2 cups flour*

*1 tsp. salt*

*1 tsp. baking soda*

*3 cups quick oats*

*1/2 cup chopped nuts*

*Mix all together.*

*In separate bowl, cream:*

*1 cup margarine*

*1 cup white sugar*

*1 cup brown sugar, packed.*

*2 eggs*

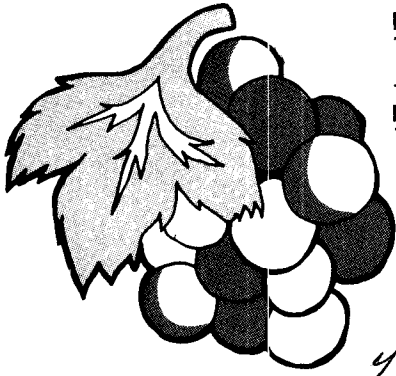
*Add 1 tsp. vanilla*

*Add creamed mixture to dry ingredients,  
blend well, and form into 2 rolls.*

*Roll each in waxpaper and chill in  
refrigerator for several hours.*

*Slice and bake at 350° 10-12 minutes*

*Makes 5-6 dozen cookies*



RECIPE FOR:

Peanut Butter Cookies

FROM THE KITCHEN OF:

Grandma Lou & Robert, Esq.

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Grandma Lou's

Cream  $\frac{1}{4}$  cup Crisco and  $\frac{1}{2}$  cup peanut butter with  $\frac{1}{2}$  cup packed brown sugar and  $\frac{1}{2}$  cup white sugar. Add 1 tsp. vanilla and 1 egg, then 1 cup flour and 1 tsp. baking soda mixed together. Form into balls and flatten with fork. Bake at  $350^{\circ}$

Robert's

1 cup brown sugar, packed.

1 cup white sugar

1 scant cup shortening

1 scant cup peanut butter

2 eggs, well-beaten

$\frac{1}{4}$  tsp. salt

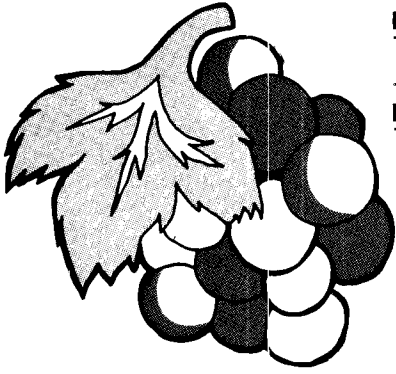
1 tsp. baking soda in 1 tsp. water

1 tsp. vanilla

3 cups flour

Cream together sugar, salt & shortening. Add beaten eggs and mix together. Mix in peanut butter and vanilla, and add soda-water mixture. Add flour and mix well. Drop on cookie sheets and flatten with knives.

Bake in  $350^{\circ}$ - $375^{\circ}$  oven 10-12 minutes.



RECIPE FOR:

Butterscotch Ice Box Cookies

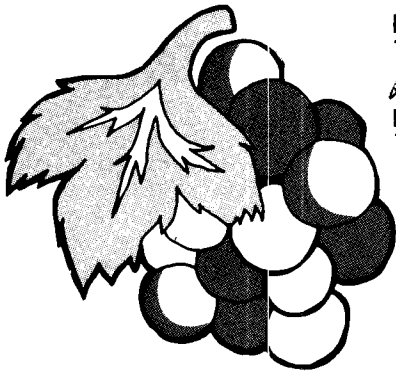
FROM THE KITCHEN OF:

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2 cups packet brown sugar  
1 scant cup shortening & butter, mixed  
2 eggs  
1 tsp. cream of tartar  
1 tsp. baking soda  
4 cups flour  
1 tsp. vanilla  
1 cup chopped nuts

Mix all ingredients; shape into rolls.  
Chill overnight in refrigerator. Slice  
and bake at 350° - 375° until golden brown.



RECIPE FOR:

*Rhubarb Upside-Down Cake*

FROM THE KITCHEN OF:

*Meredith Low*

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*48.*

*5 cups chopped rhubarb*

*3 cups miniature marshmallows*

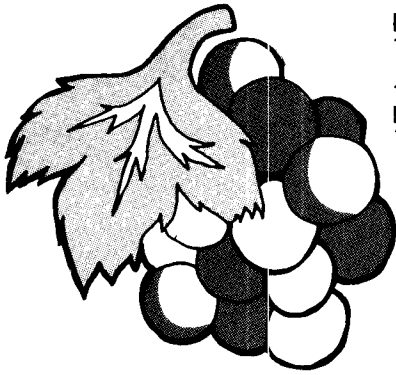
*1 cup sugar*

*1 3 oz. pkg. strawberry jello*

*Mix all together and put into 9" x 13" pan.  
Prepare a yellow cake mix as directed,  
and pour over top of rhubarb mixture.*

*Bake at 350° for 50 to 60 minutes.  
Remove from oven, cool slightly, and  
invert onto cookie sheet.*

*Serve hot or cold, with whipping cream  
or ice cream.*



RECIPE FOR:

Wedding Punch

FROM THE KITCHEN OF:

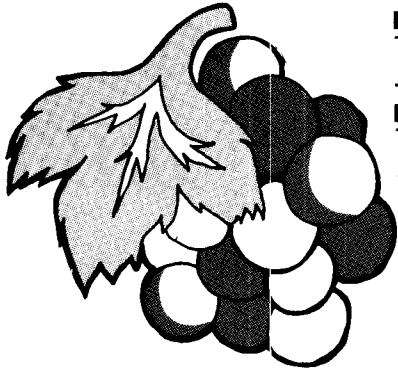
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- 1 Large can. frozen lemonade, w/ water added
- 1 Large can frozen orange juice w/ water added
- 1 46 oz. can pineapple juice, chilled
- 1 qt. orange sherbet

Mix juices together in large punch  
bowl. Spoon sherbet on top and serve.



RECIPE FOR: Hot Punch and

Hot Apple Cider

FROM THE KITCHEN OF: \_\_\_\_\_

PAGE

50.

Punch

Boil 2 cups water and 1 cup sugar for 5 minutes. Add 3 small cans frozen orange juice and 1 small can frozen lemonade. Add 4 qts. water; stir until dissolved. Heat until punch simmers. Add 1 tsp. almond extract and 1 tsp. vanilla. Serve hot.

Cider (Lou Babst)

2 gallons apple cider

Heat one gallon at a time

Put into cheesecloth bag:

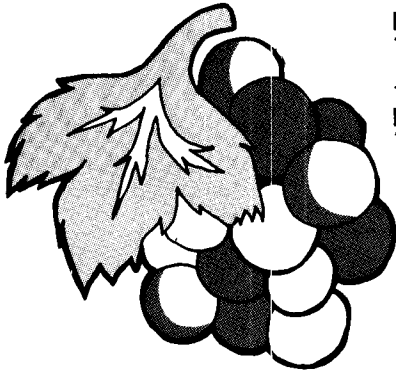
2 cinnamon sticks

1 tsp. allspice

1 tsp. nutmeg

1 tsp. dried lemon peel (secret ingredient)

Simmer until taste is right - use same spice bag for second gallon of cider.



RECIPE FOR:

Instant Cocoa Mix

FROM THE KITCHEN OF:

Molly De Chesse

PAGE

51.

- 1 1 lb. can Hershey's or Nestle's cocoa mix
- 1 8 qt. box powdered milk (or 8 cups)
- 1 6 oz. jar powdered cream
- 1/2 cup powdered sugar, if desired

Mix together and store in tight container. Use 1/3 cup or more for each cup - either hot or cold water.

Russian Tea

52.

- 1 cup instant tea powder
- 2 cups Tang
- 2 pkgs. Wyle's lemonade
- 1 1/2 cups sugar
- 1 tsp. cinnamon
- 1/2 tsp. cloves

Mix together and store in tight container. Use 1 heaping teaspoonful to each cup of hot water.

RECIPE FOR:

Kahlua + Cherry Whiskey

FROM THE KITCHEN OF:



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53.

Kahlua

4 cups sugar

4 cups water

Boil together for 5 minutes. Add 2 1/2 pints of instant coffee (mix some of the syrup with the coffee in a bowl to dissolve, then strain it into the remaining syrup)

Bring mixture to a boil, and remove from heat. Add a fifth of bourbon, and pour into half-gallon container. Add 1 vanilla bean. Seal with lid.

Let set for 2 weeks.

54.

Cherry Whiskey (Helena Peterson)

1. Fill a gallon jug with pie cherries
2. Fill jug with whiskey
3. Put 3 cups sugar over all.
4. Rotate jug every two weeks.

Ready to drink in 6 weeks.

Be sure to taste it at every rotation time!